

ABSTRACT

The object of the present invention is a new method for kneading dough containing soft wheat flour, conducted in the presence of ozone and using at least one mechanical agitator ("fraser"). The dough so produced may be used to manufacture finished cereal bakery products such as loaves or related products (raised pizza dough for example).

A further object of the invention is new kneading devices adapted for kneading in the presence of ozone.

FIG.2